

United States
Department of
Agriculture

Food Safety and Inspection Service Washington, D.C. 20250

3/15/04

MAR 3 2004

Mr. Greg Read
Executive Manager, Exports and Food Policy
Australian Quarantine and Inspection Service
Edmund Barton Building
GPO Box 858
Canberra ACT 2601
Australia

Dear Mr. Read:

Enclosed is the final report of the Food Safety and Inspection Service (FSIS) on-site audit of Australia's meat inspection system. This audit was conducted April 23 through June 5, 2003. Comments received from the government of Australia have been included as an attachment to the final report.

If you have any questions regarding the FSIS audit or the final audit report, please contact me at telephone number (202-720-3781), facsimile number (202-690-4040), or email address (sally.stratmoen@fsis.usda.gov).

Sincerely,

Jacey Stratmoen JD
Sally Stratmoen

Director

International Equivalence Staff Office of International Policy

Enclosure

Mr. Greg Read 2

cc:

Andrew C. Burst, Counselor, American Embassy, Canberra

Dr. Andrew Cupit, Veterinarian Counselor, Embassy of Australia, Washington, D.C.

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Country File (Australia Audit File FY 2003)

FINAL

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FINAL REPORT OF AN AUDIT CARRIED OUT IN AUSTRALIA COVERING AUSTRALIA'S MEAT AND POULTRY INSPECTION SYSTEM

APRIL 23 THROUGH JUNE 5, 2003

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

ATM Area Technical Manager

CCA Central Competent Authority – Australian Quarantine and

Inspection Service (AQIS)

E. coli Escherichia coli

FSIS Food Safety and Inspection Service

LM Listeria monocytogenes

NOID Notice-of-Intent-to-Delist

OPV On-Plant Veterinarian

PR/HACCP Pathogen Reduction/Hazard Analysis and Critical Control Point

Systems

Salmonella Salmonella species

SATM Senior Area Technical Manager

SSOP Sanitation Standard Operating Procedures

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1. INTRODUCTION

The audit took place in Australia from April 23 through June 5, 2003.

An opening meeting was held on April 23, 2003 in Canberra with the Central Competent Authority (CCA). At this meeting, the team leader confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information related to travel to establishments, laboratories and hotel accommodations for the auditor that was needed to complete the audit of Australian meat inspection.

The auditor was accompanied during the entire audit by representatives from the CCA, (the Australian Quarantine and Inspection Service) and/or representatives from the regional and local inspection offices.

2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit with special emphasis on the audit of residue laboratories. The objective of the audit was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States.

In pursuit of the objective, the following sites were visited: the headquarters of CCA, five regional offices, six residue laboratories and one microbiology laboratory performing analytical tests on the United States-destined product; ten slaughter establishments, seven processing establishments and one cold storage facility.

Competent Authority Visits	S		Comments
Competent Authority	Central	1	
	Regional	5	
Laboratories		7	
Meat Slaughter Establishm	ents	10	
Meat Processing Establishn	nents	7	
Cold Storage Facilities	VI.	1	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved visit to five regional, interviewing officials and verification of AQIS oversight programs. The third part involved on-site visits to eighteen establishments: ten slaughter establishments, seven processing establishments and one cold storage facility. The fourth part involved visits to six AQIS contract residue laboratories that perform analysis of official residue samples by one of the auditors. Additionally, one microbiological laboratory (Blackburn, Victoria) which conducts analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and

Salmonella was audited. Names and locations of all these laboratories are provided in Section 8 and also in the attached appendix).

Program effectiveness determinations of Australia's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Australian inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Australia and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

At the opening meeting, the auditor explained that Australian meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Australia. FSIS requirements include, among other things, daily inspection in all certified establishments, monthly supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella*.

Equivalence determinations are those that have been made by FSIS for Australia under provisions of Article 4.1 of the Sanitary/Phytosanitary Agreement.

Australia has adopted the FSIS regulatory requirements for HACCP. Salmonella testing is the same with exception of the following equivalent measures:

1. SAMPLE COLLECTOR: Establishments take samples.

- Australia has a clearly written sampling plan with instructions for sample collection and processing that will be universally followed. AQIS Meat Circular 96/46, "Implementation of Bacterial Testing Requirements of the U.S. Pathogen Reduction Program," provides detailed instructions to establishments and AQIS staff on procedures for sampling and testing for *salmonella*.
- Australia has a means of ensuring that establishments sample collection activities and laboratory performances are acceptable. Samples are taken under the oversight of government veterinarians. Laboratories that analyze samples are accredited. Test results are provided directly to AQIS by accredited laboratories.
- Australia uses the test results to monitor establishment performance over time. AQIS has developed an electronic database that allows an assessment against

- performance windows and an assessment between establishments against national average for each species category.
- Australia takes immediate action any time an establishment fails to meet a *Salmonella* performance standard. AQIS initiates an investigation any time *Salmonella* is detected and a second sample is initiated.

2. LABORATORIES: Private laboratories analyze samples.

- Private laboratories are authorized by the government. Labs are accredited by the Australia's National Association of Testing Authorities (NATA). The NATA uses ISO/IEC Guide 58, Calibration and Testing Laboratory Accreditation Systems- General Requirements for Operation and Recognition" and ISO/IEC Guide 25, "General Requirements for the Competence of Calibration and Testing Laboratories, as accreditation standards. All NATA -accredited labs must participate in an AQIS/NATA proficiency testing program operated in accordance with ISO Guide 43," Development and Operation of Laboratory Proficiency Testing Programs." NATA operates under a Memorandum of Understanding with the Australian Government. The MOU recognizes NATA as the National authority for accreditation of laboratories conducting tests and measurements. Laboratories are subject to a through review by NATA before the accreditation is granted.
- NATA requires that accredited laboratories have properly trained personnel, suitable facilities and equipment, written quality assurance program, and reporting and record keeping facilities.
- Test results are provided directly to AQIS by the accredited laboratories.

3. SALMONELLA TESTING STRATEGY: Year round, continues.

- Australia requires year-round continuous *Salmonella* sampling in all U.S. export establishments. In large establishments, samples are taken daily until a violation is found. If a violation is found, a "USDA" sample set is scheduled to be taken. In small establishments, samples are taken weekly until a violation is found. If a violation is found, the establishment is placed on daily sampling and a "USDA" sample set is scheduled. Australia follows FSIS' enforcement procedures in both large and small establishments.
- Australia requires year-round continuous *salmonella* sampling of all products for which there is a U.S. performance standard.
- Australia's testing program has statistical criteria for evaluating the test results.
- The percentage of *Salmonella* positives over time must meet the FSIS performance standard.

4. ENFORCEMENT STRATEGY.

• Establishments collect *Salmonella* samples continuously, year-round. Samples are collected daily in large establishments, at least weekly in small establishments.

- AQIS investigates every *Salmonella* positive test result and requires corrective action where a cause can be identified. After a single positive test result, AQIS requires the establishment to commence a second daily sampling window. Continued unsatisfactory performance, i.e., a third failure, results in more severe AQIS actions including, but not limited to, suspension of establishment operations and re-validation of its HACCP Plans.
- Australia has been given permission to slaughter equines in one facility where ratites are slaughtered, under conditions outlined in letter from FSI S.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.
- The Poultry Products Inspection Action (21 U.S.C. 451 et seq.) and the Poultry Products Inspection Regulations (9 CFR Part 381).

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address: www.fsis.usda.gov/OPPDE/FAR/index.htm

During the FSIS audit conduct in August 2001, 14 establishments were audited and serious deficiencies were found in two establishments, which were designated as marginal/re-review because of the non-existence of SSOP and deficient implementation of HACCP programs.

In February/March of 2002, 13 establishments were audited. Ten establishments had an incomplete HACCP program of which five did not complete the hazard analysis and five others had no pre-shipment review. Six establishments did not designate employee or location for collecting *E. coli* samples. Corrective actions taken in response to deviations were incomplete in two establishments, flow diagrams were incomplete in two establishments, and there was no CCP for zero tolerance of fecal contamination in one establishment.

6. MAIN FINDINGS

6.1 Government Oversight

With the exception noted below, all inspection veterinarians and inspectors in establishments certified by Australia to export meat products to the U.S. are full-time AQIS employees, receiving no remuneration from either industry or establishment personnel.

•• A practitioner veterinarian on contract with AQIS to provide official inspection duties in an establishment on King Island, Victoria is also on contract with cattle owners of the island to provide veterinarian services to cattle sold to the same establishment.

6.1.1 CCA Control Systems

FSIS regulations require that foreign countries seeking eligible to export meat to the United States or to maintain their current eligibility be organized and administered by the national government. More specifically, there must be sufficient organizational structure and staffing to ensure uniform enforcement of the requisite laws and regulations in all establishments producing product for export to the United States. Second, the national government must have ultimate control and supervision over the official activities of all employees and licensees. Third, the national government must ensure the assignment of competent, qualified inspectors. Fourth, national inspection officials must have the authority and responsibility to enforce the laws and regulations governing meat inspection. Finally, the country must have adequate administrative and technical support to operate its inspection program.

Australia's meat program is headed by a Manager for Food Services Group and is divided in to three sections; a) Regional Business Managers/ Assistant Regional Managers Export; b) Manager Meat Program and; c) Manager Verification Unit. Two Senior Area Technical Managers and five Regional Area Technical Managers (ATMs), located at Queensland, New South Wales, South Australia, Western Australia and Victoria/Tasmania, report to the Manager Meat. Each ATM is responsible for in-plant activities of on-plant veterinary officers (Inspectors-in-charge), senior meat inspectors and meat inspectors. Monthly supervisory visits are provided by one of the ATMs. Plant level instructions are supervised by either Senior Meat Inspector or by the On-Plant Veterinarian. Verification Units consisting of four members perform audits of establishments based on the performance over a period of time that is determined through a system based on the establishment's history. Reports are generated and sent directly to the Manager Food Services Group.

6.1.2 Ultimate Control and Supervision

Manager Food Service Group in AQIS has the legal authority to supervise the activities of the, SATMs, ATMs and in-plant inspection personnel. AQIS Export Food Inspection Operations Group disseminates information through SATMs and ATMs to the On-plant veterinarian (OPV). OPVs are responsible for ensuring that establishment officials comply with all legislative and FSIS requirements. Roles and relationships between SATMs and ATMs, however, are not clearly defined.

6.1.3 Assignment of Competent, Qualified Inspectors

Full-time, permanent CCA veterinarians possessing a Veterinary Science degree or equivalent from accepted tertiary educational institutions who are eligible for registration in Australian State/Territory are considered qualified to apply for the inspection service. After being hired, they work as a trainee for 3-6 months. Each trainee undergoes one week of induction training in public service and AQIS orientation. Professional development programs are provided to experienced staff.

Private practitioners, called Contract Veterinarians, are hired on a part-time basis. These contractors may own a Veterinary Clinic but many are former (retired) AQIS employees. After being hired, contract veterinarians are required to spend time with various OPVs to make them familiar with AQIS requirements, on an as needed basis. The contract contains a clause requiring disclosure of conflicts of interest. However, what constitutes a conflict-of-interest is not fully defined. In that regard, see Section 6.1 above concerning a conflict of interest.

Full-time, permanent CCA meat inspectors perform inspection duties under the supervision of a veterinarian. Meat Inspectors must have a certificate III of competency in meat inspection or higher qualification from a recognized educational institution. After being hired, meat inspectors undergo on-the-job training with a senior inspector on the line before being allowed to perform independent duties.

6.1.4 Authority and Responsibility to Enforce the Laws

AQIS has the authority and responsibility to enforce the applicable laws relevant to U.S. certified establishments. AQIS not only has the authority to approve establishments for export to the United States, but also has the responsibility for withdrawing such approval when establishments do not have adequate and/or effective controls in place to prevent, detect, and eliminate product contamination/adulteration. Establishments intending to export to the United States send requests for registration to the ATM, which has the responsibility to inspect the establishment and perform a pre-approval audit. Once a satisfactory audit is achieved, the ATM grants approval for U.S. listing on behalf of the Secretary of Commonwealth of Australia and communicates his approval to the AQIS Export Food Inspection Operation Group and Export Documentation Manager (EXDOC) located at the AQIS headquarters. The establishment is then listed for export to the U.S.

AQIS' National Plant Management System (NPMS) is responsible for monitoring, verification, and reporting. It also records and tracks establishment deficiencies and timely corrective actions. NPMS is also used for collecting, recording and storing information on all operational activities of establishments, including monitoring of corrective actions and verification processes. The newly formed Verification Unit performs "systems audits" of establishments based on their performance over a period of time that is determined through the system based on the establishments' history.

6.1.5 Adequate Administrative and Technical Support

The CCA has adequate administrative personnel and technical resources to support appropriate third party audits and to follow up on reports prepared by the verification unit and other internally prepared reports.

6.2 Headquarters Audit

The auditor conducted interviews at Headquarters and at the Regional Offices with the AQIS officials relating to government oversight activities supervised from these levels. No concerns arose as a result of these interviews.

6.3.1 Audit of Regional and Local Inspection Sites

During visits to the following Regional Offices, interviews were conducted with SATM, ATM and Business Managers at these offices: Brisbane, Melbourne, Adelaide, Perth and Sydney.

Discussion focused on the roles played by the SATM and ATMs, OPV and inspectors in carrying out oversight of the U.S.-certified plants, recruiting, training and the documentation of controls. No major concerns arose as result of these discussions except that the relationship between the two SATMs and the ATMs is not well defined. It was not clear if the SATM was the immediate supervisor of the ATMs or if the ATMs were reporting directly to AQIS headquarters.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 18 establishments. Ten were slaughter establishments, seven processing establishments and one was a cold storage facility. One establishment that was selected for review was replaced due to being delisted by AQIS one week prior to audit for potential commingling of U.S.-designated product with product from non-U.S. approved establishments. One establishment received an NOID. This establishment may retain its certification for export to the United States provided all deficiencies noted by the auditor during his review are corrected within 30 days of the date the establishment was reviewed and the corrections were verified by AQIS.

Specific deficiencies are noted in the attached individual establishment review forms.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are being used to analyze meat products destined for the United States.

An in-depth review of six residue laboratories was done by an FSIS chemist. This review focused on sample handling, sampling frequency, timely analysis data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and corrective actions.

A review of one microbiology laboratory focused on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test U.S. samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements.

The Silliker Microtech Laboratory in Blackburn, Victoria was reviewed. The following deficiencies were noted:

• Check samples were verifying the proficiency of the system and not the laboratory analysts.

- One laboratory did not have sequentially numbered working standards book.
- Four laboratories did not have corresponding names and signatures on file.
- One laboratory had a discrepancy in the written method and method being used for performing analysis which may or may not impact the results.
- Microbiology laboratory was assigning internal laboratory numbers at receipt of sample but original forms were being given to analyst, thereby defeating the purpose of concealing identity of samples for the analyst.

The auditor also visited a farm to verify proper control, storage and application of prescribed drugs for the treatment of animals. All drugs were properly secured and used. The owner and veterinarian each maintained a log of all drugs administered at the farm. The government veterinarian verifies proper drug use on a regular basis.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Australia's meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, as noted below, Australia's inspection system did not seem to have full controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

Australia's inspection system did have controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic inspection program. The SSOP in the 18 establishments were found to meet the *basic* FSIS regulatory requirements, with no deficiencies. However, the following deficiencies were noted in the SSOP implementation.

Six establishments had deficiencies in implementation of SSOP.

- Five establishments had deviations in implementation of SSOP
- One establishment was not evaluating the effectiveness of SSOP

9.2 Sanitation

Five establishments had deficiencies relating to general sanitation.

• Two establishments had deficiencies in grounds and pest control.

- Two establishments had deficiencies relating to water supply.
- In two establishments, the water temperature in sterilizers was below 82°C.
- One establishment had deficiencies in the area of construction and maintenance.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Australia's inspection system had adequate controls in place. No deficiencies were noted.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviews is Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; post-mortem inspection procedures; post-mortem disposition; ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in all establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

11.1 Humane Handling and Slaughter

No deficiencies were noted.

11.2 HACCP Implementation

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the seventeen slaughter/processing establishments. Sixteen establishments had adequately implemented basic HACCP requirements. Six establishments had deficiencies in HACCP implementation.

The following deficiencies were noted in this area:

• Four establishments had deviations in HACCP implementation requirements.

- Four establishments had deficiencies in verification and validation of HACCP plans and pre-shipment reviews.
- Two establishments had deviations in the monitoring of HACCP plans.

11.3 Testing for Generic E. coli

Australia has adopted the FSIS regulatory requirements for generic *E. coli* testing.

Ten of the 17 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in all certified slaughter establishments. No concerns arose as result of the audit.

11.4 Testing for Listeria monocytogenes

In accordance with U.S. requirements, the applicable certified establishments were required to reassess their HACCP plans to include *Listeria monocytogenes* as a hazard reasonably likely to occur had done so. No problems were noted in this area.

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

The names of the laboratories have been noted previously in Section 8. The following deficiencies were noted:

- FSIS laboratory testing methods were not being used for antibiotics, sulfonamides, ractopamines, flunixin, CHC, COP and clenbuterol.
- AQIS needs to improve its control of contract laboratories to assure that they are using FSIS methods.
- Details of other concerns have been already noted in Section 8 above.

Australia's National Residue Testing Plan for 2003 was being followed and was on schedule.

13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella*. The following deficiencies were noted:

• Problems were noted with inspection controls in 10 establishments relating to enforcement of FSIS' HACCP, SSOP, and performance standards.

- In one establishment, condemned product was not being denatured properly.
- In one establishment, there was a conflict of interest situation with the veterinarian-in-charge.
- At the cold storage facility, one loaded truck ready to leave the premises appeared to be unsecured. There was potential for a food security problem.

13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments.

13.2 Testing for Salmonella

Australia has adopted the FSIS requirements for testing for *Salmonella* with the exception of the equivalent measure(s) noted previously in Section 3.

Ten of the 17 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for Salmonella was properly conducted in 10 of the 17 establishments.

13.3 Species Verification

Species verification was being conducted in those establishments in which it was required.

13.4 Monthly Reviews

During this audit it was found that in all establishments visited, monthly supervisory reviews of certified establishments were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries and certified establishments within those countries, and the importation of only eligible meat products from other counties for further processing.

Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

14. CLOSING MEETING

A closing meeting was held on June 5, 2003 in Canberra with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

- Un The mughet

The CCA understood and accepted the findings.

Dr. M. Ghias Mughal Chief, International Audit Staff

15. ATTACHMENTS TO THE AUDIT REPORT

Individual Foreign Laboratory Audit Forms
Individual Foreign Establishment Audit Forms
Foreign Country Response to Draft Final Audit Report

U.S. DEPARTMENT OF AGRICULTURE FOCO SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS NAME OF FOREIGN LABORATORY REVIEW DATE 4-28-2003 Animal Research Inst. FOREIGN COUNTRY LABORATORY REVIEW ADDRESS OF LABORATORY
Y-eerongbilly CITY & COUNTRY FOREIGN GOV'T AGENCY Australia

NAME OF FOREIGN OFFICIAL

	Residue Code/Name	•	>		<u> </u>			
	REVIEW ITEMS	ITEM #	Τ,					
	Sample Handling	01		A				
DURES	Sampling Frequency	02)E	A				
SAMPLING PROCEDURES	Timely Analyses	03	EVALUATION CODE	A				
PLING	Compositing Procedure	04	ALUATI	О				
SAM	Interpret Comp Data	05	EV	О				!
	Data Reporting	06		A				
. 10	Acceptable Method	07	삠	U				
ANALYTICAL PROCEDURES	Correct Tissue(s)	08	EVALUATION CODE	A				
ANALY	Equipment Operation	09	ALUAT	A				
	Instrument Printouts	10	EV/	A				
	Minimum Detection Levels	11		A				
1CE	Recovery Frequency	12	Щ	A				
URAN	Percent Recovery	13	100	A		!		
QUALITY ASSURANCE PROCEDURES	Check Sample Frequency	14	EVALUATION CODE	A		i 		
LITY PRO	All analyst w/Check Samples	15	ALU/	U				
øn/	Corrective Actions	16						
	International Check Samples	17						
REVIEW	Corrected Prior Deficiencies	18	EVAL. CODE					
OTHER REVIEW		19	CODE					
OTI REV		20	EVAL					
SIGNAT	URE OF REVIEWER					DATE		

my Office may & ~ (7**>**) ECIC FORM GERO A IGIGEL

A F P

NAME OF REVIEWER

Rita Kishore

Designed on FormFlow Software

	FOREIGN	I COUNTRY LABORATORY R	EVIEW	REVIEW DATE	NAME OF FOREIGN LABORATORY
		(Comment Sheet)		4-28-2003	Animal Research Inst.
OREIGN GOV Australia	'T AGENCY		CITY & COUNTRY		ADDRESS OF LABORATORY Y-eerongbilly
NAME OF REV			NAME OF FOREIGN OFF	FICIAL	
RESIDUE	ITEM NO.			COMN	MENTS
	7	FSIS method not used	i.		
	15	Check of system rath	er than analyst. ´	The QC manager	also responsible for running methods.
	19	The signatures were r	nissing on repeat	sample sheets sir	nce March 2003.
	20	The plate ID numbers entered in the later bo		nbers were not end	etered in old books dating 2002. The numbers were
	· - -				
	I :				

FSIS FORM 9520-4 (9/96) Page 4

REVIEW DATE NAME OF FOREIGN LABORATORY U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS 4-29-2003 Chemical Residue Labs FOREIGN COUNTRY LABORATORY REVIEW CITY & COUNTRY ADDRESS OF LABORATORY FOREIGN GOV'T AGENCY Australia NAME OF REVIEWER NAME OF FOREIGN OFFICIAL Rita Kishore Residue Code/Name REVIEW ITEMS ITEM # Sample Handling 01 A SAMPLING PROCEDURES Sampling Frequency 02 A EVALUATION CODE Timely Analyses 03 \mathbf{A} Compositing Procedure 04 O 05 Interpret Comp Data O Data Reporting 06 A Acceptable Method 07 **EVALUATION CODE** U ANALYTICAL PROCEDURES 80 Correct Tissue(s) \mathbf{A} 09 **Equipment Operation** A Instrument Printouts 10 A Minimum Detection Levels 11 A QUALITY ASSURANCE Recovery Frequency 12 A **VALUATION CODE** 13 Percent Recovery U Check Sample Frequency 14 \mathbf{U} All analyst w/Check Samples 15 A 16 Corrective Actions A International Check Samples 17 EVAL. CODE REVIEW 18 Corrected Prior Deficiencies CODE OTHER REVIEW 20 DATE Retor Kish 18 / Milfres mugh

Designed on FormFlow Software

	FOREIGN (COUNTRY LABORATORY REVIEW	REVIEW DATE	NAME OF FOREIGN LABORATORY
	(Comment Sheet)			Chemical Residue Labs
OREIGN GOV'T AGENCY Australia				ADDRESS OF LABORATORY
NAME OF REV Rita Kisho		NAME OF FOREIGN OF	ICIAL	
RESIDUE	ITEM NO.		COMN	MENTS
	7	Not FSIS method.		
	13	The recovery for tetracycline and oxg so the results were reported.	letracycline was lo	ow but the violation check sample was chlortetracycline
	15	Check samples are a check of the syst	em.	
	19	The penicillin standard died before the	e expiration date.	The lab was investigating.
	20	The file with corresponding names and	d signatures was n	ot available.

REVIEW DATE NAME OF FOREIGN LABORATORY U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS 5-1-2003 Amdel Limited FOREIGN COUNTRY LABORATORY REVIEW FOREIGN GOV'T AGENCY CITY & COUNTRY ADDRESS OF LABORATORY Asquilth 5 Kelray Place Australia NAME OF REVIEWER NAME OF FOREIGN OFFICIAL Rita Kishore Residue Code/Name REVIEW ITEMS ITEM # Sample Handling 01 \mathbf{A} SAMPLING PROCEDURES Sampling Frequency 02 \mathbf{A} **EVALUATION CODE** 03 Timely Analyses \mathbf{A} Compositing Procedure 04 O Interpret Comp Data 05 O 06 Data Reporting A Acceptable Method 07 O **EVALUATION CODE** ANALYTICAL PROCEDURES Correct Tissue(s) 08 A 09 Equipment Operation \mathbf{A} Instrument Printouts 10 \mathbf{A} Minimum Detection Levels 11 A QUALITY ASSURANCE Recovery Frequency 12 A **EVALUATION CODE** PROCEDURES Percent Recovery 13 A Check Sample Frequency 14 A All analyst w/Check Samples 15 U Corrective Actions 16 International Check Samples 17 CODE REVIEW Corrected Prior Deficiencies 18 EVAL. CODE 19 OTHER REVIEW 20 SIGNATURE OF REVIEWER Rita Kishire / - 70 Mine many 2/37/9 Decimand on FormFlow Software

	FOREIGN	COUNTRY LABORATORY F	REVIEW	REVIEW DATE	NAME OF FOREIGN LABORATORY	
		(Comment Sheet)	1 P A I P AA	5-1-2003	Amdel Limited	
OREIGN GOV' Australia	T AGENCY		CITY & COUNTRY Asquilth		ADDRESS OF LABORATORY 5 Kelray Place	
NAME OF REVIEWER Rita Kishore			NAME OF FOREIGN OF	FICIAL		
RESIDUE	ITEM NO.			COMM	MENTS	
	15	The check sample is	a check of the sy	stem not the analy	vst.	
	19	Check samples made	by the analyst th	nat does HPLC- co	onflict of interest.	
	20	Name and signature	corresponding fil	le not available (pr	resent), not kept.	
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	THE STATE OF THE S					

U.S. DEPARTMENT OF AGRICULTURE REVIEW DATE NAME OF FOREIGN LABORATORY FOCO SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS 5-2-2003 AGAL - Sydney Lab and 5-5-2003 FOREIGN COUNTRY LABORATORY REVIEW CITY & COUNTRY ADDRESS OF LABORATORY FOREIGN GOV'T AGENCY Australia Pymble 1 Saukin Road NAME OF REVIEWER NAME OF FOREIGN OFFICIAL Rita Kishore Residue Code/Name REVIEW ITEMS ITEM # Sample Handling 01 A SAMPLING PROCEDURES Sampling Frequency 02 \mathbf{A} **EVALUATION CODE** 03 Timely Analyses A Compositing Procedure 04 o Interpret Comp Data 05 0 Data Reporting 06 A Acceptable Method 07 U **EVALUATION CODE** ANALYTICAL PROCEDURES Correct Tissue(s) 08 U Equipment Operation 09 A 10 Instrument Printouts A Minimum Detection Levels 11 U QUALITY ASSURANCE 12 Recovery Frequency \mathbf{A} **EVALUATION CODE** Percent Recovery 13 \mathbf{A} 14 Check Sample Frequency A All analyst w/Check Samples 15 U Corrective Actions 16 International Check Samples 17 CODE 18 Corrected Prior Deficiencies EVAL. CODE 19 Reduction muffer SIGNATURE OF REVIEWER :

2/29.1

	FOREIGN	COUNTRY LABORATORY REV	IEW	REVIEW DATE	NAME OF FOREIGN LABORATORY			
		(Comment Sheet)		5-2-2003 and 5-5-2003	AGAL - Sydney Lab			
FOREIGN GOV' Australia	T AGENCY		TY & COUNTRY ymble		ADDRESS OF LABORATORY 1 Saukin Road			
	NAME OF REVIEWER N. Rita Kishore			CIAL				
RESIDUE	ITEM NO.			СОММЕ	ENTS			
	7	FSIS method used for p for DES.	esticides but no	t for B-agonists ar	nd MSAID's. Also, same method (Henion's) is used			
	8	Urine is used for tactopa	amine, not liver	as used by FSIS.				
a. Since urine is analyzed for tactopamine, I am not sure if the limit of detection corresponds to the liver. Australia should provide the data. (U.S. tolerance in hogs - liver 0.15 ppm and 0.05 ppm in b. For flunixin methdo, there is no approved hydrolysis step. Australia should provide the ratio of bound to the percent unbound flunixin to ensure that the percent unbound meets U.S. tolerance required (0.125 ppm cattle liver and 0.025 meat.)								
	15	The check sample is a cl	heck of the syst	em, not the analys	st.			
	The cheat sheet (summary sheet) for			or B-agonists method did not match the written method.				
	20	The working standard bo	ook was not sec	sequentially numbered.				

FSIS FORM 9520-4 (9/96) Page 4

REVIEW DATE NAME OF FOREIGN LABORATORY U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS 5-7-2003 AGAL - Perth FOREIGN COUNTRY LABORATORY REVIEW ADDRESS OF LABORATORY CITY & COUNTRY FOREIGN GOV'T AGENCY 3 Clive Road Pymble Australia Cotteslos WA 6011 NAME OF REVIEWER NAME OF FOREIGN OFFICIAL Rita Kishore Residue Code/Name REVIEW ITEMS ITEM# Sample Handling 01 Α SAMPLING PROCEDURES Sampling Frequency 02 \mathbf{A} **EVALUATION CODE** 03 Timely Analyses A 04 Compositing Procedure 0 Interpret Comp Data 05 O 06 Data Reporting A 07 Acceptable Method A **EVALUATION CODE** ANALYTICAL PROCEDURES 80 Correct Tissue(s) A 09 **Equipment Operation** A 10 Instrument Printouts \mathbf{A} Minimum Detection Levels 11 A QUALITY ASSURANCE PROCEDURES 12 Recovery Frequency \mathbf{A} **EVALUATION CODE** 13 Percent Recovery \mathbf{A} 14 Check Sample Frequency \mathbf{A} 15 All analyst w/Check Samples \mathbf{A} Corrective Actions 16 International Check Samples 17 CODE REVIEW 18 Corrected Prior Deficiencies EVAL. CODE 19 OTHER REVIEW 20 Literation of the Albert milital SIGNATURE OF REVIEWER 2/27/6-1

FOREIGN COUNTRY LAS		7-7-2003	AGAL - Perth ADDRESS OF LABORATORY 3 Clive Road Cotteslos WA 6011			
FOREIGN GOV'T AGENCY Australia	CITY & COUNTR Pymble	Y				
NAME OF REVIEWER Rita Kishore NAME OF FOREIT		N OFFICIAL				
RESIDUE ITEM NO.		COMMENTS				
19 Logbook	with signatures and corr	esponding names is no	ot maintained.			

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS

REVIEW DATE

NAME OF FOREIGN LABORATORY

5-7-2003

AGAL - Perth

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY Australia		CITY	CITY & COUNTRY Pymble				ADDRESS OF LABORATORY 3 Clive Road Cotteslos WA 6011								
NAME OF Rita K	REVIEWER ishore	NAM	NAME OF FOREIGN OFFICIAL												
	Residue Code/Name)	>										7		
RES	REVIEW ITEMS Sample Handling	1TEM #	li												
	Sampling Frequency	02		A											
SEDUI			ODE	A											
SAMPLING PROCEDURES	Timely Analyses	03	ION C	A					ļ T		ì				
	Compositing Procedure	04	EVALUATION CODE	0											
	Interpret Comp Data	05	EV.	О											
	Data Reporting	06	06	A											
ANALYTICAL PROCEDURES	Acceptable Method	07	DE	A			7								
	Correct Tissue(s)	08	ON CO	A											
ANALY	Equipment Operation	09	EVALUATION CODE	A											
1	Instrument Printouts	10	EVA	A											
	Minimum Detection Levels	11		A											
CE	Recovery Frequency	12	_ 	A											
SSURANCE	Percent Recovery	13	V CODE	A											
ASS	Check Sample Frequency	14	ATION	A											
QUALITY AS PROCEI	All analyst w/Check Samples	15	EVALUAT	A											
on'	Corrective Actions	16													
	International Check Samples	17											ì		
REVIEW	Corrected Prior Deficiencies	18	EVAL. CODE												
OTHER REVIEW		19	CODE												
		20	EVAL					:							

SIGNATURE OF REVIEWER Rich Kishne

2/2704

	FOREIGN	COUNTRY LABORATORY	REVIEW	REVIEW DATE	NAME OF FOREIGN LABORATORY	
		(Comment Sheet)		5-7-2003	AGAL - Perth	
FOREIGN GOV' Australia	T AGENCY		CITY & COUNTRY Pymble		ADDRESS OF LABORATORY 3 Clive Road Cotteslos WA 6011	
NAME OF REVI			NAME OF FOREIGN O	FFICIAL		
RESIDUE	ITEM NO.	!		COMN	MENTS	
	19	Logbook with signat	ures and corresp	onding names is no	ot maintained.	
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United States Department of Agriculture Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LODATION	, 2. AUDIT		3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
HJ Heinz Company Australia Ltd.	May 2,		1 39	Australia	
Wagga Wagga New South Wales	5. NAME:	OF AUDITO	DR(S)	6. TYPE OF AUDIT	
		1. Ghias			MENT AL
Place an X in the Audit Results block to		ncomp			le.
Part A - Sanitation Standard Operating Procedur Basic Requirements	res (SSOP)	Audit Results		art D - Continued conomic Sampling	Au Res
7. Written SSOP			33. Scheduled Sample	.orronne dampining	
Records documenting implementation.			34. Species Testing		-
9. Signed and dated SSOP, by on-site or overall authority.		+	35. Residue		0
Sanitation Standard Operating Procedures (SS	OP)			- Other Requirements	
Ongoing Requirements				- Other Requirements	
10. Implementation of SSOPs, including monitoring of impl		!	36. Export		
11. Maintenance and evaluation of the effectiveness of SSC		·	37. import		
 Corrective action when the SSOPs have failed to preve product contamination or adulteration. 	nt direct	İ	38. Establishment Grounds	and Pest Control	X
13. Daily resords document item 10, 11 and 12 above.		1	39. Establishment Construc	ction/Maintenance	
Part B - Hazard Analysis and Critical Control			40. Light		
Point (HACCP) Systems - Basic Requirement	S		41. Ventilation		
14. Developed and implemented a written HACOP plan.15. Cortents of the HACOP list the food safety hazards,			42. Plumbing and Sewage		,
critical control points, critical limits, procedures, corrective. 16. Records documenting implementation and monitoring of		<u> </u>	43. Water Supply		
HACCP plan.			44. Dressing R∞ms/Lavato	ries	
The HACCP pian is signed and dated by the responsible establishment individual.	•		45. Equipment and Utensiis		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		i
18. Monitoring of HACCP plan.			47. Employee Hygiene		1
19. Verification and validation of HACCP plan.					
20. Corrective action written in HACCP plan.	· · · · · · · · · · · · · · · · · · ·		48. Condemned Product Co	ile Oi	
21. Reassessed adequacy of the HACCP plan.			Part F - In	spection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of			49. Government Staffing		N
Part C - Economic / Wholesomeness			50. Daily Inspection Coverag	ge .	
23. Labeling - Product Standards					
4. Labeling - Net Weights			51. Enforcement		X
5. General Labeling			52. Humane Handling		0
26. Fin. Prod. Standards/Boneiess (Defects/AQL/Pork Skins/I	Moisture)		53. Anima! identification		1 0
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Moriem inspection		0
7. Written Procedures		0 5	55. Post Mortem Inspection		
3. Sample Collection/Analysis		0	· · · · · · · · · · · · · · · · · · ·		0
9. Records	· · ·	0	Part G - Other Regula	atory Oversight Requirements	ļ
Salmonella Performance Standards - Basic Requ	uimments		6. European Community Dire	otives	0
		5	7. Monthly Review		
O Corrective Actions Reassessment		0 5	· · · · · · · · · · · · · · · · · · ·		
	:				<u> </u>
Written Assurance	:	0 5	<u>9</u> .		1

60. Observation of the Establishment

Est. No. 39

Date of Audit: May 2, 2003

- 38. One of the entry doors had gaps around the door frame and a moth was observed flying inside the processing room. Inspection officials took immediate action to kill the moth and temporary and permanent corrective measure to close the door were ordered.
 - 51. AQIS Inspectors did not understand all of the FSIS Sanitation requirements.

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE
No. Glistes, marghed 6/15763

United States Department of Agriculture Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LODATION	2. AUDIT DATE	, 3, ESTABLISHMENT NO. 4, NAME OF COUNTRY	
Naturally Australian Food PTY Ltd	May 26, 2003	106 Australia	
Hemmant, Queensland	5. NAME OF AUDI	TOR(S) 6. TYPE OF AUDIT	
	M. Ghias M	ughal X ON-SITE AUDIT DOCUM	
			ICUA TABI
	2005	pliance with requirements. Use O if not applicable	e.
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	Result		Abdit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	-, -
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	Į.
10. implementation of SSOPs, including monitoring of implement	tation.	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	ļ	37. import	
Corrective action when the SSOPs have faled to prevent direction product contamination or adulteration.	ect	38. Establishment Grounds and Pest Control	
13. Daliy records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	,
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a writter. HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective active.	ons.	42. Plumbing and Sewage	_
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
 The HACCP plan is signed and dated by the responsible establishment individual. 	i	44. Dressing Rooms/Lavatories 45. Equipment and Utensils	-
Hazard Analysis and Critical Control Point		46. Sanitary Operations	
(HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan.			
19. Verification and validation of HACOP plan.	X	47. Employee Hygiene	_
· · · · · · · · · · · · · · · · · · ·		48. Condemned Product Control	İ
20. Corrective action written in HACCP plan.		Part F - Inspection Requirements	
21. Reæsessed adequacy of the HACCP plan.		Part F - Inspection Requirements	į
22 Records documenting; the written HACCP plan, monitoring of to critical control points, dates and times of specific event occurred.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights	·	52. Humane Handling	
25. General Labeling			10
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moistu	ure)	53. Animal Identification	0
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem Inspection	10
27. Written Procedures	0	55. Post Mortem inspection	10
28. Sample Collection/Analysis	D		
29. Records	0	Part G - Other Regulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requiren	nents	56. European Community Directives	
C. Corrective Actions	0	57. Monthly Review	!
1. Ræssessment	0	58.	:
2. Written Assurance	D	59.	

60. Observation of the Establishment

- 18. Monitoring records of CCP 1 (Temperature) by the establishment official did not show actual temperature readings. They showed only check marks.
- 51. No records of verification by the AQIS officials were available.

61. NAME OF AUDITOR

M. Ghias mughal

62. AUDITOR SIGNATURE AND DATE

no This mighed 6/1703

United States Department of Agriculture Food Safety and Inspedion Service

Foreign Establishment Audit Checklist

1. ESTABLISH MENTINA VE AND LOCATION	2. AUDIT SATE	, 3, ESTABLISHMENTINO. 14, NAME OF COUNTRY	
Patrick Logistics Ltd. Morninngside,	May 1, 2003	117 : Australia	
Queensiand	5. NAME OF AUDI	TOR(S) 6. TYPE OF AUDIT	
_	Dr. M. Ghia	s Mughal	MENT AUD!
Place an Y in the Audit Populte block to indi		pliance with requirements. Use O if not applicab	
Part A - Sanitation Standard Operating Procedures (S	0.05		
Basic Requirements	SOP) Audit Result		Audit Results
7. Written SSOP		33. Scheduled Sample	0
8. Reports documenting implementation.		34. Species Testing	0
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	Ē
10. Implementation of SSOP's, including monitoring of implementa	ation.	36. Export	i
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	0
 Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration. 	et	38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	!	39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.	0	41. Ventilation	1
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actio 	ns. O	42. Plumbing and Sewage	-
Records documenting implementation and monitoring of the HACCP plan.	0	43. Water Supply	
 The HACCP plan is signed and dated by the responsible establishment individual. 	0	44. Dressing Rooms/Lavatories 45. Equipment and Utensils	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary Operations	
18. Monitoring of HACCP plan.	0	47. Employee Hygiene	
19. Verification and validation of HACCP plan.	0	48. Condemned Product Control	
20. Corrective action written in HACCP plan.	0	o. Conservator reader Conservator	0
21. Reæsessed adequacy of the HACCP plan.	Ī	Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrent	rees.	49 Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights			
25. General Labeling		52. Humane Handling ,	0
26. Fin Prod Standards/Boneless (Defects/AQL/Pork Skins/Moistur	e) o	53. Animal Identification	0
Part D - Sampling Generic <i>E. coli</i> Testing	1	54. Ante Mortem Inspection	0
27. Written Procedures	1 0	55. Post Mortem Inspection	1 0
28. Sample Colection/Analysis	0		0
9. Reports		Part G - Other Regulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requireme		56 European Community Directives	0
S. Corrective Actions	0	57. Monthly Review	1
1. Ræssessment		58.	•
2. Written Assurance	c	69.	X

60. Observation of the Establishment

Est. 117 -cold store

Date of Audit: May 1, 2003

59. One truck loaded with boxed product and ready for transporting product to ship yard did not appear to be properly secured.

61. NAME OF AUDITOR

Dr. M. Ghias Mugal

62, AUDITOR SIGNATURE AND DATE

6/15/03

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTA	BLISHMENTING	D. 4. NAME OF COUNTRY	
Glengor Pastoral Co. Pty Ltd.	May 30, 2	:003	Est. 29	99	Australia	
West Gosford	5. NAME OF	AUDITO	 DR(S)		6. TYPE OF AUDIT	
New South Wales	D+ 14	Chica	Marchal		X ONUSITE ALIDIT DOOL	
			Mughal			TICLA TABML
Place an X in the Audit Results block to ind		comp	iliance v	vith require		ble.
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SOP)	Audit Results			Part D - Continued Economic Sampling	Audit Results
7. Written SSOP			33, Sch	eduled Sample		
8. Records documenting implementation.			34. Spe	cies Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Res	idue		0
Sanitation Standard Operating Procedures (SSOP)				Part	E - Other Requirements	
Ongoing Requirements						
10. Implementation of SSOPs, including monitoring of implement	ation.		36. Expx			
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Impo	ort 		
 Corrective action when the SSOPs have failed to prevent dire product contamination or aduteration. 	ot		38. Esta	blishment Groun	nds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	}		39. Esta	blishment Const	truction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light			
14. Developed and implemented a written HACCP plan .			41. Vent	ilation 		
15. Cortents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective action	ons.		42. Pium	ibing and Sewag	ge	
Records documenting implementation and monitoring of the HACCP plan.	1		43. Wate	s Supply		
The HACCP plan is signed and dated by the responsible establishment individual.			ļ	sing R∞ms/Lav		
Hazard Analysis and Critical Control Point			45. Equip	ment and Utens	siis	
(HACCP) Systems - Ongoing Requirements	i i		46. Sanita	ary Operations		
18. Monitoring of HACCP plan.			47, Emplo	oyee Hygiene		
19. Verification and validation of HACCP plan.				emned Product	Control	
20. Corrective action written in HACCP plan.		F				
21. Reæsessed adequacy of the HACCP plan.				Part F -	Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurre			49. Gover	mment Staffing		
Part C - Economic / Wholesomeness			50. Daily i	inspection Cove	rage	İ
23. Labeling - Product Standards		\Box	51. Enforc	ement		
24. Labeling - Net Weights	!	-				
25. General Labeiing			52. Humai	ne Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moistu	re)		53. Anima	identification		0
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante M	ortem Inspectio	n	0
27. Written Procedures			55 5 11		_	- .
<u> </u>			DD. POST M	lortem inspectio	n	0
28. Sample Collection/Analysis			Part G	- Other Reg	ulatory Oversight Requirements	
29. Reports	()				
Salmonella Performance Standards - Basic Requirem	ents	5	6. Europea	en Community D	Prectives	0
9. Corrective Actions	1	5	57. Montally	/ Review		
1. Reassessment	0	5	58.			:
2. Writer Assurance	0) 5:	59.			

Est. 299

date of Audit: May 30, 2003

United States Department of Agriculture Food Safety and inspection Service

1. ESTABLISH WENT INAME AND LOCATION	2. AUDIT 0	16TE	13. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Tatiara Meat Company	May 20, 2003		Est. 389	Australia	
Layerton North	5. NAME OF AU			6. TYPE OF AUDIT	
Victoria		F AUDIN	24(5)	I	
	Dr. M	. Ghias	Mughal	X ON-SITE AUDIT DOOUN	MENT AUDIT
Place an X in the Audit Results block to in	ndicate nor	ncomp	liance with requiren	nents. Use O if not applicab	le.
Part A - Sanitation Standard Operating Procedures		Audit		art D - Continued	Audit
Basic Requirements		Results	Ec	onomic Sampling	Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		0
Sanitation Standard Operating Procedures (SSOF Ongoing Requirements	9)		Part E	- Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation	entation.		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's	i	i :	37. Import		
Corrective action when the SSOPs have failed to prevent oppoduct contamination or adulteration.	direct		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.	ĺ		39. Establishment Construc	ction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		į
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	dions, ı		42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.	e !		43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavato45. Equipment and Utensils		<u> </u>
Hazard Analysis and Critical Control Point			45. Eddipinent and Oterions	<u> </u>	<u>_</u>
(HACCP) Systems - Ongoing Requirements	ı		46. Sanitary Operations	·	<u> </u>
18. Monitoring of HACOP plan.			47. Employee Hygiene		į
19. Verification and valuation of HACCP plan.		f	48. Condemned Product Co	ntrol	
20. Corrective action written in HACCP plan.				·	
21. Reassessed adequacy of the HACCP plan.			Part F - In	spection Requirements	-
22. Records documenting: the written HACCP plan, monitoring of critical control points, loades and times of specific event occurrences.	of the urrences.		49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverag	je	ĺ .
23. Labeling - Product Standards			E1 Enforcement		
24. Labeling - Net Weights			51. Enforcement		<u> </u>
25. General Labeling	<u> </u>		52. Humane Handling		0
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moi	sture)		53. Animal identification		0
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem inspection		0
27. Written Procedures	<u> </u>				-
			55. Post Mortem Inspection		(0
28. Sample Collection/Analysis		0	Part G - Other Regula	atory Oversight Requirements	
29. Records		0	-		
Salmonella Performance Standards - Basic Require	ements	5	6. European Community Dire	ofives	0
C. Corrective Actions .		o 5	7. Monthly Review		ļ - -
1. Reassessment	. () 5	8. 		
2. Written Assurance		5	9. 		

Est. 389

Date of Audit: May 20, 2003

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISH VENTINAME AND LOCATION	2. AUD T D	ATE	3. ESTABLISHMENTINO.	. 4. NAME OF COUNTRY	
Everett & Steele Pty Ltd.	May 9, 2003		505A	Australia	
(Perth Meat Exporters))R(S)	Te. TYPE OF AUDIT	
Osborne Park	D- M	Chica	Mar ahal		
Western Australia			Mughal	<u>'i</u>	MENT AUD!
Place an X in the Audit Results block to in		comp	•		ole.
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results	4	art D - Continued onomic Sampling	Audit Results
7. Written SSOP	İ		33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		ļ
Sanitation Standard Operating Procedures (SSOF Ongoing Requirements	P)		Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of states.	entation.	Χ	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's	S		37. Import		0
 Corrective action when the SSOPs have failed to prevent oproduct contamination or aduteration. 	direct		38. Establishment Grounds	and Pest Control	!
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance	İ
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.		Х	41. Ventilation		
15. Corrents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	dions.		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 	e		43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.	· · · · · · · · · · · · · · · · · · ·		44. Dressing Rooms/Lavator45. Equipment and Utensils	ies	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	ļ		46. Sanitary Operations		
18. Monitoring of HACCP plan.	-				-
19. Verification and validation of HACCP plan.			48. Condemned Product Con	nt zol	
20. Corrective action, written in HACCP plan.			40. Odnachimed Foddet Oor		
21. Reassessed acequacy of the HACCP plan.			Part F - Ins	spection Requirements	- - -
22. Records documenting the written HACCP plan, monitoring or critical control points, dates and times of specific event occur			49. Government Staffing		
Part C - Economic / Wholesomeness		==+	50. Daily inspection Coveragi	e	
23. Labeling - Product Standards			Ed. Fufuronant		
24. Labeling - Net Weights			51. Enforcement	<u> </u>	X
25. General Labeling			52. Humane Handling	·	0
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Mol	sture)		53. Animal identification		0
Part D - Sampling Generic <i>E, coli</i> Te s ting	<u>.</u>	5	64. Ante Mortem Inspection		0
7. Written Procedures) 5	5. Post Mortem Inspection		+
8. Sample Collection/Analysis			o. Post Mortelli Hispeotion		0
9. Repords			Part G - Other Regula	tory Oversight Requirements	
Salmonella Performance Standards - Basic Require			8. European Community Direc	tives	0
D. Corrective Actions	C	5	7. Monthly Review		
. Reassessment	C	5 58	9.		<u> </u>
2. Written Assurance	. 0	59).		<u> </u>
				· · · · · · · · · · · · · · · · · · ·	

Est. No. 505A

Date of Audit: May 9, 2003

- 10. Residues of meat and fat from the previous day's operation were observed in cryovac machine, inside of the meat grinder and stainless meat tubs which were ready for use.
- 51. AQIS Inspectors did not understand all of the FSIS SSOP requirements.

61. NAME OF AUDITOR
DR. M. Ghils Mughal

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture Food Safety and Inspedion Service

1. EST4BLISHMENT NAME AND LODATION	2. AUDIT DATE	3. ESTABLISHMENT NO	A, NAME OF COUNTRY	
T and R Murray Bridge	May 15, 2003	Est. 533	Australia	
Lagoon Road	5. NAMEOF AUDI	TOR(S)	6. TYPE OF AUDIT	
Murray Bridge	Dr. M. Ghias M	Sanat	<u> </u>	
South Australia				TICUA TYSIMU
Place an X in the Audit Results block to ind		·		ole.
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SOP) Audit Result		Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	ı	33. Scheduled Sample		i
8. Records documenting implementation.		34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part	E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation	ation.	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. import		
 Corrective action when the SSOPs have failed to prevent dire- product contamination or adulteration. 	ct	38. Establishment Groun	nds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	j	39. Establishment Const	ruction/Maintenance	!
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light		
14. Developed and implemented a written HACCP plan .		41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective action 	ins.	42. Plumbing and Sewag	ge	
16 Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	ntorio a	<u> </u>
 The HACCP plan is signed and dated by the responsible establishment indivibual. 		44. Dressing Rooms/Lava 45. Equipment and Utens		
Hazard Analysis and Critical Control Point		46. Sanitary Operations		
(HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan.				
19. Verification and varidation of HACCP plan.		47. Employee Hygiene		<u> </u>
		48. Condemned Product (Control	
20. Corrective action written in HACCP plan.		Darf E	Inspection Requirements	
21. Reassessed adequacy of the HACCP plan.		raiti-	mspecion requirements	i
 Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurre 		49. Government Staffing		
Part C - Economic / Wholesomeness		50. Daily inspection Cover	rage	į
23. Labeling - Product Standards		51. Enforcement		
24. Labeling - Net Weights		52. Humane Handling		
25. General Labeling	<u> </u>			
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moistur	re)	53. Animal identification		!
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem Inspection	n	i
27. Written Procedures		55. Post Mortem Inspection	n	
28. Sample Colection/Analysis				
29. Records		Part G - Other Regu	ulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requirem	ents	56. European Community D	rectives	0
10. Corrective Actions		57. Monthly Review		!
11. Ræssessment		58.		· .
2. Writen Assurance	-	59.		<u> </u>

Est. 533

Date of Audit: May 15, 2003

62. AUDITOR SIGNATURE AND DATE
Mr. Glier mongled 6/15/23

United States Decartment of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LODATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4, NAME OF COUNTRY				
Okakey Abattoir Pty. Ltd.	April 30, 2003	Est.558	Australia				
Jondaryan Road	5. NAME OF AUDIT	DR(S)	6. TYPE OF AUDIT				
P. O. Box 156	Dr. M. Ghias Mi	ucinal					
Oakey, Queensland	ļ		<u></u>	TICUA TVE!			
Place an X in the Audit Results block to inc	·	•		е.			
Part A - Sanitation Standard Operating Procedures (Basic Requirements	SSOP) Audit Results	1	art D - Continued conomic Sampling	Audit Results			
7. Written SSOP	!	33. Scheduled Sample		i			
8. Records documenting implementation.	<u> </u>	34. Species Testing					
Signed and dated SSOP, by on-site or overall authority.		35. Residue					
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			- Other Requirements	T COMMENT			
10. Implementation of SSOP's, including monitoring of implemen	ntation.	36. Export					
11. Maintenance and evaluation of the effectiveness of SSOP's.	<u> </u>	37. Import					
 Corrective action when the SSOPs have failed to prevent direction. 	rept	38. Establishment Grounds	and Pest Control				
13. Daily records document item 10, 11 and 12 above.	[39. Establishment Constru	otion/Maintenance				
Part B - Hazard Analysis and Critical Control		40. Light					
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan.		41. Ventilation					
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective acti	ions.	42. Plumbing and Sewage					
 Records documenting implementation and monitoring of the HACCP plan. 		43. Water Supply					
The HACCP plan is signed and dated by the responsible establishment indivibual.		44. Dressing Rooms/Lavato		-			
Hazard Analysis and Critical Control Point	!						
(HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan.		46. Sanitary Operations					
		47. Employee Hygiene					
19. Verification and validation of HACCP plan.		48. Congemned Product Co	entrol				
20. Corrective action written in HACCP plan.		Part F In	spection Requirements				
21. Reassessed adequacy of the HACCP plan.			rapecton requirements	1			
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurr 		49. Government Staffing					
Part C - Economic / Wholesomeness		50. Daily Inspection Coverag	ge	į			
23. Labeling - Product Standards	!	51. Enforcement		1			
24. Labeling - Net Weights		52. Humane Handling					
25. General Labeling26. Fin. Prod Standards/Boneless (Defects/AQU/Pork Skins/Moist	ure)	53. Animal Identification		1			
Part D - Sampling	E			<u> </u>			
Generic E. coli Testing	į.	54. Ante Mortem Inspection					
27. Written Procedures	İ	55. Post Mortem Inspection		i			
28. Sample Collection/Analysis		Part G. Other Pegul	atory Oversight Requirements				
29. Records		Fait G - Other Regul	atory Oversight Nequilements				
Salmonella Performance Standards - Basic Requirer	ments	6. European Community Dire	ectives	0			
30. Corrective Actions	5	77. Monthly Review		!			
31. Reassessment	5	8.					
32. Written Assurance	5	9.		:			

Est. 558

Date of Audit: April 30-15, 2003

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUD.T 5	A =	3 ESTABLISHMENT NO.	, 4, NAME OF COUNTRY	
Western Australian Meat Marketing	May 8, 20	003	572	Australia	
cooperative	5. NAME OF AUDITO		R(S)	6. TYPE OF AUDIT	
Limited Katanning, Western Australia	Dr. M. Ghias		Anghal	X ON-SITE AUDIT DOCU	
					MENT A
Place an X in the Audit Results block to in Part A - Sanitation Standard Operating Procedure				ments. Use O if not applicable Part D - Continued	
Basic Requirements	3 (000)	Audit Results		conomic Sampling	R
7. Written SSOP			33. Scheduled Sample		· I
8. Records documenting implementation.	i		34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSO Ongoing Requirements	P)		Part E	- Other Requirements	
10. implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of states and states are states as a second state of the states are states as	nentation		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP			37, Import		
 Corrective action when the SSOPs have failed to prevent product contamination or aduteration. 	direct		38. Establishment Ground	s and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constru	uction/Maintenance	
Part B - Hazard Analysis and Critical Control			40. Light		
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Cortents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	artians		42. Plumbing and Sewage		!
Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible			44. Dressing Rooms/Lavat		
establishment individual. Hazard Analysis and Critical Control Point			45. Equipment and Utensil	S	
(HACCP) Systems - Ongoing Requirements	ļ		46. Sanitary Operations		1
18. Monitoring of HACCP plan.			17. Employee Hygiene		i
19. Verification and validation of HACCP plan.			8. Condemned Product C	ontrol	
20. Corrective action written in HACCP plan.	1	-			
21. Reassessed adequacy of the HACCP plan.			Part F - I	nspection Requirements	ji ji
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ 	of the currences.	4	9. Government Staffing		
Part C - Economic / Wholesomeness		5	0. Daily Inspection Covera	ge	
23. Labeling - Product Standards		5	1. Enforcement		
24.: Labeling - Net Weights		5	2. Humane Handling		i
25. General Labeling DB. Fin. Prod. Standards/Repoliting / Defects/ACL/Deck Skins/Acc	nintura)				-
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mc	oisture)	51	3. Animal identification		
Part D - Sampling Generic <i>E. coli</i> Testing	7) 1 min 4	5-	4. Ante Mortem Inspection		<u> </u>
7. Written Procedures	L	55	. Post Monem Inspection		
8. Sample Collection/Analysis			Part G - Other Regul	atory Oversight Requirements	
9. Records	<u> </u>		. art 0 - Other Regul	atory oversight requirements	
Salmonella Performance Standards - Basic Requi	rements	56	European Community Din	estives	0
D. Corrective Actions		57	Monthly Review		:
1. Ræssessment		58			
2. Writen Assurance		59.			1

Est. No. 572

Date of Audit: May 8, 2003

62. AUDITOR SIGNATURE AND DATE

No. Office, prograd 6/15763

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LODATION	. 2. AUDIT D	ATE	3. ∄	ISTABLISHMENT NO.	1.4. NAME OF COUNTRY	
Longford Meat Company King Island,	May 12, 2	:003 i	Ĕ	Est. 790	Australia	
Victoria	5. NAME OF AUDITOR(S)				6. TYPE OF AUDIT	
	Dr. M. G	Shias Mug	hal		X ON-SITE AUDIT DOCU	MENT AL
Place an X in the Audit Results block to in	ndicate non	compi	ian			
Part A - Sanitation Standard Operating Procedures		Audit			rt D - Continued	T Au
Basic Requirements	` <u>'</u>	Results		Eco	onomic Sampling	Res
7. Written SSOP			33.	Scheduled Sample		
8. Records documenting implementation.			34.	Species Testing .		
Signed and dated SSOP, by on-site or overall authority.			35.	Residue .		
Sanitation Standard Operating Procedures (SSOF Ongoing Requirements	P) 				Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation.	entation.	X	36.	Export		
11. Maintenance and evaluation of the effectiveness of SSOP's	i		37.	import		į
 Corrective action when the SSOPs have fated to prevent oppoduct contamination or adulteration. 	direct !	Х	38.	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39.	Establishment Construct	tion/Maintenance	X
Part B - Hazard Analysis and Critical Control		1	40.	Light		
Point (HACCP) Systems - Basic Requirements			41.	Ventilation		
14. Developed and implemented a written HACCP plan. 15. Contents of the HACCP list the food safety hazards.			12	Plumbing and Sewage		
critical control points, critical limits, procedures, corrective a						
 Records documenting implementation and monitoring of the HACCP plan.) 			Water Supply Dressing Rooms/Lavatori	ine	
 The HACCP plan is signed and dated by the responsible establishment individual. 	!	-		Equipment and Utensiis		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				Sanitary Operations		
18. Monitoring of HACCP plan.			 47	Employee Hygiene		+-
19. Verification and validation of HACCP plan.					***	
20. Corrective action written in HACCP plan.			48. (Condemned Product Con		
21. Reassessed adequacy of the HACCP plan.				Part F - Ins	spection Requirements	ŀ
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur. 	of the interpretation		19. (Sovernment Staffing		
Part C - Economic / Wholesomeness		5	50. E	Daily Inspection Coverage	9	
3. Labeling - Product Standards		- F	.1 [Enforcement		
4. Labeling - Net Weights		-				X
5. General Labeling		5	2. +	iumane Handling		<u> </u>
6. Fin. Prod Standards/Boneiss (Defects/AQL/Pork Skins/Moi	sture)	5	3. A	nima! identification		
Part D - Sampling Generic <i>E. coli</i> Testing		5	4. A	nte Mortem Inspection		i i
7. Written Procedures		55	5. P	ost Mortem Inspection		
3. Sample Collection/Analysis						
). Records			P	art G - Other Regulat	tory Oversight Requirements	
Salmonella Performance Standards - Basic Require	ements	56	. Eu	ropean Community Direc	tives	, 0
). Corrective Actions		57	. M	onthiy Review		!
. Ressessment	-	58				- - -
Writen Assurance	i	59				
- The state of the	!					

Est. No. 790

Date of Audit: May 12, 2003

10. SSOP did not specify the equipment and procedures for cleaning of the equipment during pre-operational sanitation.

Some plant monitoring records indicated repeat deficiencies but no permanent corrective actions had been documented.

- 39. Boning room was too congested. Sterilizes and hand washing facilities for workers assigned to the inside boning lines were Not easily accessible. It is very difficult for these workers to move out of their stations and go to the facilities located on one side of the room.
- 51. Official AQIS contract veterinarian is the only veterinarian on the island. He also provides veterinary services to all cattle owners on the island. This is a conflict of interest situation since animals treated or otherwise serviced by him are later slaughtered at this establishment and passed for export.

61. NAME OF AUDITOR Dr. M. Ghias Mughal

62. AUDITOR SIGNATURE AND DATE

M. Phies maybel 6/15/23

United States Department of Agriculture Food Safety and Inspedion Service

1. ESTABLISHMENT NAME AND LODATION	1 2. AUDIT DATE		ESTABLISHMEN	IT NO. 4. NAME OF COUNTRY	
	May 14, 2003	3 !	Est. 1058	Australia	
Midfield Meat International Pty. Ltd.	5. NAME OF AU	JDITORI	(S)	6. TYPE OF AUDIT	
Kidman Park					
Adelaide	Dr. M. Gl	hias M	ughal	X ON-SITE AUDIT DOC	UMENT AUD!
Place an X in the Audit Results block to in	ndicate nonco	mplia	nce with rec	quirements. Use O if not applica	ble.
Part A - Sanitation Standard Operating Procedures Basic Requirements	. , , , , , , , , , , , , , , , , , , ,	ludit esults		Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	<u>-</u>	- 1	33. Scheduled Sar	mpie	
8. Records documenting implementation.			34. Species Testin	ng	
9. Signed and dated SSOP, by on-site or overall authority.			B5. Residue		0.
Sanitation Standard Operating Procedures (SSOP)			Part E - Other Requirements	
Ongoing Requirements				Par L - Other Requirements	<u> </u>
10. Implementation of SSOP's, including monitoring of impleme		3	6. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's	i i	3	i7. import	\	0
 Corrective action when the SSOPs have failed to prevent of product contamination or adulteration. 	iirect	3	8. Establishment	Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		3	9. Establishment	Construction/Maintenance	ľ
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			0. Light		:
14. Developed and implemented a written HACCP plan.		4	1. Ventilation		!
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective as	ations.	4:	2. Plumbing and S	Gewage 	
 Records documenting implementation and monitoring of the HACCP plan. 	2	43	3. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.		-	4. Dressing Room: 5. Equipment and		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			Sanitary Operat		<u> </u>
18. Monitoring of HACCP plan.					
19. Verification and validation of HACCP plan.			. Employee Hygie . Condemned Pro	· · · · · · · · · · · · · · · · · · ·	
20. Corrective action written in HACCP plan.	X				
21. Reassessed adequacy of the HACCP plan.		_	Pai	rt F - Inspection Requirements	<u> </u>
22. Records documenting: the written HACCP plan, monitoring or critical control points, iddes and times of specific event occur		49	. Government Sta	ffing	
Part C - Economic / Wholesomeness		50.	Daily Inspection	Coverage	
23. Labeling - Product Standards					
24. Labeling - Net Weights		51.	Enforcement		X
25. General Labeling		52.	Humane Handiin	ng	. 0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mois	sture)	53.	Animal identificat	tion	0
Part D - Sampling		54	Ante Mortem Ins:	rection	i 0
Generic <i>E. coli</i> Testing					
27. Written Procedures	0	55.	Post Mortem insp	ection	Q.
28. Sample Collection/Analysis	0	_	Part G - Other	Regulatory Oversight Requirements	
9. Records	O				
Salmonella Performance Standards - Basic Require	ements	56.	European Commu	nity Directives	0
9. Corrective Aptions	. 0	57,	Monthly Review		ļ
1. Reassessment	0	58.			1
2. Written Assurance	. O	59.			

Est. No. 1058

Date of Audit: May 14, 2003

- 20. Corrective actions were not clearly defined in the HACCP Plan. Action taken as result of deviations did not mention of any preventive actions taken.
- 51. AQIS Inspectors did not understand all of the FSIS HACCP requirements.

61. NAME OF AUDITOR

14 Strike mush of 61#570

62. AUDITOR SIGNATURE AND DATE

United States Desartment of Agriculture Food Safety and Inspedion Service

1. ESTABLISHMENT NAME AND LODATION	2. AUD.T D	£,= <u>=</u>	I 3. ESTABLISHMENT NO.	F4, NAME OF COUNTRY	
G& K O' Connor Pakenham Abbatoir May		003	Est. 1265	Australia	
Pakenham, Victoria	5. NAME OF	AUDITO	PR(S)	I 6. TYPE OF AUDIT	
	Dr. M. G	hlas Mus	⊳hal	X ON-SITE AUDIT DOCUM	
					MENT AUDIT
Place an X in the Audit Results block to in					
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results	1	art D - Continued onomic Sampling	Audit Results
7. Writter SSOP	<u>-</u>		33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		+
9. Signed and dated SSOP, by on-site or overall authority.		··	35. Residue		
Sanitation Standard Operating Procedures (SSOF	P)		Part E -	Other Requirements	
Ongoing Requirements					
10. Implementation of SSOPs, including monitoring of implem			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP			37. Import		1
Corrective action when the SSOPs have failed to prevent product cortamination or aduteration.	direct !		38. Establishment Grounds	and Pest Control	<u>i</u>
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance	<u> </u>
Part B - Hazard Analysis and Critical Control			40. Light		
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan.			41. Ventilation		į
15. Contents of the HACCP list the food safety hazards,			42. Plumbing and Sewage		
critical control points, critical limits, procedures, corrective a 16. Records documenting implementation and monitoring of th			43. Water Supply		-
HACOP plan.			44. Dressing Rooms/Lavator	ion	
17. The HACCP plan is signed and dated by the responsible establishment individual.	ļ \.		45. Equipment and Utensils	105	
Hazard Analysis and Critical Control Point					-
(HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan.			46. Sanitary Operations		
	r		47. Employee Hygiene		!
19. Verification and validation of HACCP plan.		X	48. Condemned Product Cor	ntrol	İ
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	spection Requirements	į,
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occl 	of the urremoes.		49. Government Staffing		İ
Part C - Economic / Wholesomeness		5	50. Daliy Inspection Coverage	e	į
23. Labeling - Product Standards			51. Enforcement		+ X
24. Labeling - Net Weights		-			<u> </u>
25. Genera! Labeling			52. Humane Handling		
26. Fin. Prod Standards/Boneiess (Defects/AQL/Pork Skins/Moi	sture)	ε	3. Animal identification		i
Part D - Sampling Generic <i>E. coli</i> Testing		5	4. Ante Mortem Inspection		X
7. Written Procedures	ļi	5	5. Post Mortem Inspection		
8. Sample Colection/Analysis		~	o. Fost Morten Hispadion		
9. Records			Part G - Other Regula	tory Oversight Requirements	
Salmonella Performance Standards - Basic Requir	ements	56	S. Euroman Community Direc	itives	
D. Corrective Actions	ı	57	7. Monthly Review		i :
1. Reassessment	:	58	3.		i
2. Writter, Assurance		59	·.		
······································					

Est. 1265

Date of Audit: May 19, 2603

- 19 Pre-shipment review form did not list all the CCPs although all records appeared to have been checked prior to release of each lot.
- 51. AQIS Inspectors did not understand all of the FSIS HACCP requirements.
- 54. Fresh water facility was not provided in the suspect pen

Dr. M. Ghias Mughal

Mr. This muffel 4/18/13

United States Department of Agriculture Food Safety and Inspection Service

1 ESTABLISHMENT NAME AND LOCATION	1 2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
The Game Meat Company of Australia Pty	May 21, 2003		Est. 2019	Australia	
Ltd.	5. NAME OF	OTICUA)R(S)	6. TYPE OF AUDIT	
Eurobin, Victoria	Dr M	China '	Mughal	X	
	!			·	MENT AUDIT
Place an X in the Audit Results block to inc		compl			le.
Part A - Sanitation Standard Operating Procedures (Basic Requirements	SSOP) !	Audit Results		ort D - Continued Conomic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and cated SSOP, by on-site or overall authority.	į		35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		* .	Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implemen	itation.	Χ	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.		Ī	37. Import		
 Corrective action when the SSOPs have failed to prevent dir product contamination or adulteration. 	ect		38. Establishment Grounds	and Pest Control	X
. 13. Daily records document item 10, 11 and 12 above.	i		39. Establishment Construct	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		į
15. Corients of the HACCP list the food safety hazards, oritical control points, critical limits, procedures, corrective active.	ions		42. Plumbing and Sewage		
Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible			44. Dressing Rooms/Lavator	ies	
establishment indivipual. Hazard Analysis and Critical Control Point			45. Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		. X
18. Monitoring of HACCP plan.;			47. Employee Hygiene		i
19. Verification and valuation of HACCP plan.			48. Condemned Product Con	trol	X
20. Corrective action, written in HACOP plan.		-			
21. Reæsessed adequacy of the HACCP plan.			Part F - Ins	spection Requirements	L
22. Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurr	the emes.		49. Government Staffing		
Part C - Economic / Wholesomeness		5	50. Daily Inspection Coverage	9	i
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			2. Humane Handiing		
25. General Labeling					<u> </u>
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisti	иге)	5	3. Animal Identification		1
Part D - Sampling Generic <i>E. coli</i> Testing	1 122	5	4. Ante Mortem Inspection		
27. Written Procedures	(5	5. Post Mortem Inspection		.
28. Sample Colection/Analysis	C) -	D (0 0 () Di.	4	
29. Records	1 0		Part G - Other Regula	tory Oversight Requirements	
Salmonella Performance Standards - Basic Requiren	nents	56	European Community Direc	tives	0
13. Corrective Actions	, 0	67	7. Monthly Review		<u> </u>
1. Ræssessment	! 0	58	· .		X
2 Written Assurance	: 0	59	4.		
· · · · · · · · · · · · · · · · · · ·					

Est. 2019

Date of Audit: May 21, 2003

- 15. HACCP Plan was incompletely developed. It did not have adequate monitoring procedures and frequencies. Verification element was completely missing. Plan was not even being implemented as written.
- 38. Bulk carton store room had cob web, dust on the box material, and had gaps in the door and wall allowing dust and vermin entry.
- 46. Several sterilizers in use, at the time of the visit were below 82degree C. Slaughter operation was suspended by AQIS until required temperature was achieved.
- 48. Inedible/condemned product was not being denatured, as required.
- 51. AQIS Inspectors did not understand all of the FSIS SSOP and HACCP requirements.
- 58. Since plant is not on the FSIS list at the moment, it will not be on the list until all deficiencies are corrected.

61. NAME OF AUDITOR

DR.M. Ghias maghal

62. AUDITOR SIGNATURE AND DATE

m. This muffel

6/15/03

United States Department of Agriculture Food Safety and Inspedien Service

1. ESTABLISH MENT NAME AND LODATION	2. AUDIT DA	-	3. ESTABLISHMENT :			
Town Dunth org	April 28, 2	!	Est. 2291	Australia		
Teys Brothers Dodds Road	5. NAME OF	AUDITO	?⟨\$⟩	6. TYPE OF AUDIT		
Innisfail, Queensland	Dr. M. Ghias Mu		hal	ON-SITE AUDIT DOCUM	DOUMENT AUD	
Place an X in the Audit Results block to indi	icate nond	compli	ance with requ	irements. Use O if not applicab	le.	
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SOP)	Audit Results		Part D - Continued Economic Sampling	Aud Rest	
7. Written SSOP			33. Scheduled Samp	le		
8. Records documenting implementation.			34. Species Testing			
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue			
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements				rt E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implements	ation.	Х	36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. import		İ	
 Corrective action when the SSOPs have faied to prevent direct product contamination or adulteration. 	ot		38. Establishment Gro	ounds and Pest Contro!		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Co	nstruction/Maintenance		
Part B - Hazard Analysis and Critical Control			40. Lignt			
Point (HACCP) Systems - Basic Requirements			41. Ventilation			
14. Developed and implemented a written HACCP plan .15. Contents of the HACCP list the food safety hazards,			42. Plumbing and Sew	wage	<u> </u>	
aritical control points, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the	ins. j		43. Water Supply			
HACCP plan.	. [-				
The HACCP plan is signed and dated by the responsible establishment individual.		-	44. Dressing Rooms/L 45. Equipment and Ute			
Hazard Analysis and Critical Control Point					i	
(HACCP) Systems - Ongoing Requirements 8. Monitoring of HACCP plan.		4	46. Sanitary Operation	ns .	<u> </u>	
			7. Employee Hyglene			
9. Verification and validation of HACCP plan.		4	8. Condemned Produc	ct Control		
20. Corrective action written in HACCP plan.			Dorf I	E Increation Poquiroments		
11. Reassessed adequacy of the HACCP plan.			Ραπ Ι	F-Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurre		4	9. Government Staffir	ng		
Part C - Economic / Wholesomeness		5	0. Daily inspection Co	overage		
Labeling - Product Standards		5	1. Enforcement		X	
4. Labeling - Net Weights	<u> </u>		2. Humane Handling		+	
5. General Labeling			a. Transact ranging	-		
6. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moistu	re)	50	 Animal Identification 	٦		
Part D - Sampling Generic <i>E. coli</i> Testing		54	4. Ante Mortem Inspec	ition		
7. Written Procedures		55	5. Post Mortem Inspec	tion		
3. Sample Collection/Analysis	İ					
B. Records			Part G - Other Re	egulatory Oversight Requirements		
Salmonella Performance Standards - Basic Requirem	ents	56.	European Community	y Dřectives	0	
. Corrective Actions	!	57	Monthly Review		:	
. Ressessment		58.				
		59.			1	
2. Writen Assurance		08.			-	

Est. 2291

Date of Audit: April 28, 2003

- 10. Frequency of operational sanitation and person responsible for maintenance of operational sanitation was not specified in In the sanitation program.
- 51. AQIS Inspectors did not understand all of the FSIS SSOP requirements.

United States Department of Agriculture Food Safety and inspection Service

1. ESTABLISHMENT NAME AND LOCATION	, 2. AUDIT D	4.T.E	3. ESTABLISHMENT NO.	14. NAME OF COUNTRY	
Ozimeats Pty Ltd	May 23, 2	003	Est. 2346	Australia	
Pyramid Hills	5. NAME OF	AUDITO		6. TYPE OF AUDIT	
Victoria	i				
	DI. M.	Ghias.	Mughal	ON-SITE AUDIT DOCUM	MENT AUDIT
Place an X in the Audit Results block to in		compl	<u>-</u>		e.
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results	1	rt D - Continued onomic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.	İ		35. Residue		
Sanitation Standard Operating Procedures (SSOF Ongoing Requirements	?)	:	Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's and SSOP's an	entation.	X	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import		
 Corrective action when the SSOPs have failed to prevent opportunity or adulteration. 	iireot		38. Establishment Grounds a	and Pest Control	
13. Daily records document item 10, 11 and 12 above.	-		39. Establishment Construct	ion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	ations.		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply		X
The HACCP plan is signed and dated by the responsible establishment individual.	1.		44. Dressing Rooms/Lavatori 45. Equipment and Utensils	es	
Hazard Analysis and Critical Control Point			40. Equipment and Oversono		.
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		X
18. Monitoring of HACCP plan.		X	47. Employee Hygiene		
19. Verification and validation of HACCP plan.		X	48. Condemned Product Conf	tro!	
20. Corrective action written in HACCP plan.		-			
21. Reassessed adequacy of the HACCP plan.			Part F - Ins	spection Requirements	
22. Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur.	of the premium the premium that is a second to the premium thand. It is a second to the premium that is a second to the premiu		49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily inspection Coverage	3	
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights					X
25. General Labeling		:	52. Humane Handling		
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moi	sture)	5	3. Anima' identification		1
Part D - Sampling Generic <i>E. coli</i> Testing		5	4. Ante Mortem Inspection		
27. Written Procedures			5 Doet Marton Increasion		
28. Sample Colection/Analysis			5. Post Mortem Inspection		İ
	<u> </u>	— <u> </u>	Part G - Other Regulat	tory Oversight Requirements	
29. Records	!				
Salmonella Performance Standards - Basic Require	ements	56	6. European Community Direct	tives	!
O. Corrective Actions	1	57	7. Monthly Review		<u> </u>
1. Ressessment	i	58	5. ————————————————————————————————————		X
2. Written Assurance	!	59			<u> </u>
		-		_	

Est. 2346

Date of Audit: May 23, 2063

- 10. Meat and fat residue from previous day's operation were observed on the lazy Susan, band saw and one product belt; all ready for use.
- 18. Monitoring of temperature at the CCP was not being done per HACCP Plan. Plan called for continuous monitoring of temperatures. However, Continuous Temperature Recording Device was not functional. Temperatures were being recorded during the day at convenience of the staff.
- 19. Verification of HACCP plan was inadequate.
- 43. Water pressure through out the plant was very low and water chlorination equipment was not properly functioning.
- 46. One sterilizers in use, at the time of the visit was below 82degree C. Slaughter operation was suspended by AQIS until required temperature was achieved.
- 51. AQIS Inspectors did not understand all of the FSIS SSOP and HACCP requirements.
- 58. Plant was issued an NOID notice by AQIS officials.

62. AUDITOR SIGNATURE AND DATE

To Ophies musted by osto3

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	. 3. ESTABLISHMENT NO. 🔠 4. NAME OF COUNTRY	
Meramist Pty, Ltd.	April 29, 2003	Est. 3416 Australia	
Old Gympie Road	5. NAME OF AUDIT	TOR(S) , 6, TYPE OF AUDIT	-
Caboliture, Queensland Dr. M. Ghia		iughal X ON-SITE AUDIT DOCL	
			MENT AUD
		pliance with requirements. Use O if not applicat	ole.
Part A - Sanitation Standard Operating Procedures (SS Basic Requirements	SOP) Audit Result:		Audit Results
7. Written SSOP		33. Scheduled Sample	0
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementa	ition. X	36. Export	0
11. Maintenance and evaluation of the effectiveness of SSOP's.	_!	37. Import	0
 Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration. 	et	38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Corrents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective action	ns.	42. Plumbing and Sewage	
15. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories 45. Equipment and Utensils	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	ŀ	46. Sanitary Operations	
18. Monitoring of HACCP plan.		47. Employee Hygiene	
19. Verification and validation of HACCP plan.	X	48. Condemned Product Control	
20. Corrective action, written in HACCP plan.	!		
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	ļ
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurren	e pes.	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		54 Enforcement	!
24. Labeling - Net Weights		51. Enforcement	X
25. General Labeling		52. Humane Handling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture	e)	53. Animal identification	
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem Inspection	
77. Written Procedures		55. Post Mortem Inspection	
8. Sample Collection/Analysis			
9. Repords	i	Part G - Other Regulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requireme	ents	56. European Community Directives	0
3 Corrective Actions	0	57. Monthly Review	
1. Reassessment	0	53.	
2. Written Assurance	0	59.	· X
	!		1

Est. 3416

Date of Audit: April 29 15, 2003

- 10. No operational sanitation verification frequency was specified in the sanitation program.
- 19. HACCP program did not have verification as a part of the program.
- 51. AQIS Inspectors did not understand all of the FSIS SSOP and HACCP requirements.
- 59. This plant was not on the FSIS approved list at time of the visit but is interested to be on the FSIS list after October when Australia is expected to be allowed ratite's export under FSIS requirements. It slaughters equines two days per week. No Other species is slaughtered on these days and AQIS has a written procedure and safeguards in place to keep meats from different species segregated during deboning and packaging.

62. AUDITOR SIGNATURE AND DATE

61. NAME OF AUDITOR

Dr. M. Ghias Mughal

M. Offices mugled 6/15/13

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	, 3. ESTAB	LISHMENT NO.	4. NAME OF COUNTRY	
Waltell pty. Ltd.	May 20, 2003	: - Est. 56	42	Australia	
Bastings Street, Northcote	5. NAME OF AUG	D OR(S)		16, TYPE OF AUDIT	
Victoria	D= 3.6 Ch	ing Normalisati			
	Dr. M. Gh				UMENT AUDIT
Place an X in the Audit Results block to in		mpliance w			ble.
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP) Aux Res			art D - Continued onomic Sampling	Audit Results
7. Written SSOP	İ	33. Sohe	duied Sample		
8. Records documenting implementation.		34. Spec	ies Testing		
9. Signed and dated SSOP, by on-site or overall authority.		35. Resid	due		i, o
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E	Other Requirements	
10. implementation of SSOPs, including monitoring of impleme	ntation.	36. Expo	rt		
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Impor	rt		i o
 Corrective action when the SSOPs have falled to prevent di product contamination or adulteration. 	rect	38. Estat	olishment Graunds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Estab	olishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light			,
14. Developed and implemented a written HACCP plan.		41. Ventil	ation 		
15. Contents of the HACCP list the food safety hazards, pritical control points, critical limits, procedures, corrective ac	tions.	42. Piumb	oing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 	! 	43. Water			
17. The HACCP plan is signed and dated by the responsible establishment individual.			ing R∞ms/Lavato 	ries	
Hazard Analysis and Critical Control Point					
(HACCP) Systems - Ongoing Requirements		46. Sanita	ry Operations		
18. Monitoring of HACCP plan.		47. Emplo	yee Hygiene		
19. Verification and validation of HACCP plan.		48. Conde	mned Product Cor	ntrol	1
20. Corrective action written in HACCP plan.			D 5 l		
21. Reassessed adequacy of the HACCP plan.	i		Pan F-In	spection Requirements	
22. Records documenting: the written HACCP plan, monitoring of critical control points, lades and times of specific event occur		49. Govern	nment Staffing		
Part C - Economic / Wholesomeness		50. Daily Ir	nspection Coverag	е	
23. Labeling - Product Standards		51. Enforce	ement		
24. Labeling - Net Weights	-	52. Human	e Handling		
25. General Labeling		Oz.: Trainari			- 0
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork SkinsMois	ture)	53. Animal	loentification		0
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mo	onem inspection		0
27. Written Procedures	0	55. Post Mo	ortem Inspection		0
8. Sample Collection/Analysis					
9. Records	0	Part G	- Other Regula	tory Oversight Requirements	
Salmonella Performance Standards - Basic Requirer	ments	56. Europear	Community Direc	otives .	0
C. Corrective Actions	(0	57. Monthly	Review		
1. Reassessment	0	58.			
2 Written Assurance	. 0	59.			

Est. 5642

Date of Audit: May 20, 2003

Facsimile Message

To: Sally Stratmoen

Company: FSIS

Phone: (202) 720-3781 Fax: (202) 690-4040

From: ANDREW CUPIT, Veterinary Counsellor Company: Embassy of Australia, Washington DC
Phone: (202) 797-3319
Fax: (202) 797-3037
e-mail: Andrew.Cupit @dfat.gov.au

Date: 11 February 2004

Pages Incl. cover: 9 File No:

SUBJECT: Australia: Response to Review Report.

Dear Sally,

Please find attached the reply from AQIS on the FSIS audit report of Australian meat inspection systems.

Regards, Andrew.

OurRef: 03/8936, 113/8786 I:FOODPOLITINEMENTURIN MACCOM_CONFIGUREMETSISREMENTS ON

11 February 2004

Ms Sally Stratmoen
Director
International Equivalence Staff
Office of International Affairs
United States Department of Agriculture
Food Safety and Inspection Service
WASHINGTON D C 20250

Dear Ms Stratmoen

Thank you for your letter dated 1 December 2003 detailing the outcome of the FSIS audit of Australia's meat inspection system from 23 April through 5 June 2003.

I acknowledge that some of the issues raised in your letter regarding Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Point (HACCP) systems have been raised in previous reviews. AQIS will continue to develop and implement programs to address these concerns to ensure Australian product conforms to FSIS requirements. I can assure you that these issues will continue to taken seriously and a remedial strategy has been developed to address the shortcomings identified. The key components of the strategy include:

- The development of a comprehensive training program for on-plant veterinarians, which covers, inter alia, all facets of SSOP and HACCP systems. I expect implementation of this training program to commence in March 2004. In addition AQIS has been consulting with industry to ensure that there is a parallel and equivalent training process for establishment personnel, hence facilitating improvement on a whole of industry basis.
- Increased mentoring of Area Technical Managers and more extensive utilisation of performance management to improve national consistency in the management of all operational systems, including SSOP and HACCP systems. The current role of the Senior Area Technical Managers is being revised as part of the strategy to increase mentoring and improve consistency.
- Enhancement of the Verification Unit. The Verification Unit was initially established in 2001. The role and activity levels of the Unit are currently being reviewed with a view to significantly strengthening its role as an auditing body independent from the Meat Inspection Program.

In relation to the specific issues raised in your letter, I would like to make the following remarks.

Residue Laboratory Audits

The draft final report raises some general and specific issues in relation to the residue laboratories visited as part of the audit. On the general issue of the use by laboratories of analytical methods not approved by FSIS, this is addressed separately in the request from AQIS for an equivalence review by FSIS of Australia's system for the procurement of laboratory services sent in a submission provided to FSIS by the Australian Embassy in Washington DC on

Edmund Barton Building Barton ACT OPO Box 858 Canborra ACT 2601 ph +61 2 6272 3594 www.aqla.gov.au Amyunamen

5 February 2004. On the matters identified specific to each laboratory visited, separate individual responses are provided in the table at Attachment 1.

• Microbiology Laboratory Audit

Laboratories testing samples for the ESAM program operate and abide by the principles of Good Laboratory Practices and are accredited to the relevant International Standard, ISO/IEC 17025. The accreditation of laboratories for compliance to this standard in Australia is undertaken by the National Association of Testing Authorities - Australia (NATA). NATA is an independent internationally recognised body that accredits laboratories in various disciplines in Australia and abroad. As the issue raised by the FSIS auditor relates to the laboratory procedure, it will be taken up with NATA.

Notice of Intent to Delist Establishment 2346.

I note your acknowledgement of our letter of 9 July 2003 certifying that Establishment 2346 had corrected all deficiencies and the corrective actions were verified by AQIS officials.

Establishment 790

AQIS is mindful of FSIS's view that the situation at Establishment 790 is a direct conflict of interest. Although we are not aware of any instances of professional misconduct relating to the perceived conflict of interest (or for any other reason), AQIS agrees that the contract veterinary officer used at Establishment 790 should relinquish production animal practice activities to remove the apparent conflict of interest. Should this not be possible then another veterinary officer will be appointed.

Additionally AQIS is reviewing its current standard contract for veterinary officers to more clearly define what constitutes conflict of interest for contract staff. This should be available in March 2004.

An action plan which addresses all issues raised in the audit report attached to your letter is at Attachment 2.

In conclusion, I would like to once again thank you for the opportunity of responding to your audit report. AQIS takes the PSIS audit findings extremely seriously and is confident that the actions outlined in this letter and the attached action plan will deliver significant improvements to our program and ensure Australian product exported to the United States continues to meet PSIS requirements.

Yours sincerely

Greg Read | Executive Manager

USDA FSIS Audit of NRS Contract Laboratories May – June 2003

Australian Response to Laboratory Specific Issues Raised in Final Draft FSIS Report Dated 3 October 20032003 (see also Note 1)

FSIS Reviewer: Rita Kishore

Laboratory		Issue ra	ised in Final FSIS Report	NRS Response	
audited	-	Item No.	FSIS Comment		
ARI- Yeerongpilly		7	- FSIS method not used	- this is addressed as a general issue in the NRS Equivalence Submission on laboratory services	
		15	- check of system rather than analyst - QC manager also responsible for running method	the laboratory has implemented arrangements to ensure that training records of staff involved in the analysis of check samples are updated to reflect their involvement and performance as evidence of ongoing capability and competence new arrangements implemented to ensure that a separate second QC manager has oversight when first QC manager is involved in the malytical process	
	-	19	- the signatures were missing on repeat sample sheets since March 2003	procedures being revised to ensure that signatures are present on repeat samples	
	-	20	the plate ID numbers and control numbers were not entered in old books dating 2002. The numbers were entered in the later books.	- Resolved, space for such details now included in all work books	
CRL - Lismore	•	7	- FSIS method not used	this is addressed as a general issue in the NRS Equivalence Submission on laboratory services	
	-	13	- the recovery for tetracycline and oxytetracycline was low but the violation check sample was chlorietracycline so the results were reported	the laboratory is no longer an NRS contract laboratory for antimicrobials in the random monitoring program	
	•	15	- check of system rather than analyst	the laboratory has implemented arrangements to ensure that training records of staff involved in the analysis of check samples are updated to reflect their involvement and performance as evidence of ongoing capability and competence	
	•	19	 the penicillin standard died before the expiration date. 	- solvent for standard solution changed to one in which b-lactams are more stable - acetonitrile:ethanol; water (25:25:50), Ref. 1	

		- the file with	
	1 -		- maintaining a list of staff
1		corresponding names and	signatures and initials is not a specific
		signatures was not available	NATA requirement but may be
			implemented by laboratories at their
1			own discretion. While most
Í			laboratories have limited stuff in the
			relevant section and everyone can
			recognise the signatures and/or initials,
	}		a list of names, signatures and initials
			of all staff involved in NRS
	i		programmes has been prepared and will
			be appropriately maintained
AMDEL -	- 15	- check of system rather	- the laboratory has implemented
Asquith		than analyst	arrangements to ensure that training
4			records of staff involved in the analysis
1			of check samples are updated to reflect
i			their involvement and performance as
			evidence of ongoing capability and
			competence
	- 19	- check samples prepared	
	15	by analysi that does HPLC -	- arrangements implemented to
	1	conflict of interest	conure that proparation of check
		commet of interest	samples is totally independent of
	- 20		analytical process
,	- 20	- name and signature	- maintaining a list of staff
	ļ	corresponding file not	signatures and initials is not a specific
		available (present), not kept	NATA requirement but may be
			implemented by laboratories at their
			own discretion. While most
			laboratories have limited staff in the
	•	(relevant section and everyone can
			recognise the signatures and/or initials.
			a list of names, signatures and initials
			of all staff involved in NRS
	}		programmes has been prepared and will
			be appropriately maintained
AGAL -	- 7	 FSIS method used for 	- this is addressed as a general
Sydney		pesticides but not for b-	issue in the NRS Equivalence
		agonists and NSAIDS. Also,	Submission on laboratory services
'		same method (Henion's) is	
		used for DES	
	- 8	- urine is used for	- ractopamine is a target analyte in
	1	ractopamine, not liver as used	a multi-residue urine screen for beta-
		by FSIS	agonist (clenbutero), cimaterol and
	1		salbutamol) to monitor for illegal use.
			See also note 2 below for a more
			detailed discussion on this issue.
		· · · · · · · · · · · · · · · · · · ·	The principle of the Patro

		11	analysed for rectoparatine, I am not sure if the limit of detection corresponds to the tolerance in liver. Australia should provide the data. (U.S. tolerance in hogs – liver 0.15 ppm and 0.05 ppm in meat.) b) For flunixin method, there is no approved hydrolysis step. Australia should provide the ratio of percent bound to the percent unbound flunixin to ensure that the percent unbound meets U.S. tolerance requirements. (0.125 ppm cattle liver and 0.025 meat)	- flunixin is part of a multi-residue liver screen for NSAIDs with a method LOD of 0.001 mg/kg for parent flunixin in liver. See also note 3 below for a more detailed discussion on this issue
	-	15	 the check sample is a check on system, not the analyst 	the laboratory has implemented arrangements to ensure that training records of staff involved in the analysis of check samples are updated to reflect their involvement and performance as evidence of onguing capability and competence
	-	19	- the cheat (summary) sheet for b-agonists method did not match the written method	- pesolved, method update and summary sheet now incorporated in method to ensure that only one controlled copy is available
	-	20	the working standard book was not sequentially numbered	 resolved, all working standard preparations are now recorded in sequentially numbered log book
AGAL - Perth	•	19	- log book of signatures and corresponding names is not maintained	maintaining a list of staff signatures and initials is not a specific NATA requirement but may be implemented by laboratories at their own discretion. While most laboratories have limited staff in the relevant section and everyone can recognise the signatures and/or initials, a list of names, signatures and initials of all staff involved in NRS programmes has been prepared and will be appropriately maintained
SCL - Melbourne		7	- FSIS method not used	this issue will be addressed in the NRS Equivalence Submission on laboratory services
		15	the check sample is a check on system, not the analyst	the laboratory has implemented arrangements to ensure that training records of staff involved in the analysis of check samples are updated to reflect their involvement and performance as evidence of ongoing espability and competence
	-	19	discrepancy between written method and the method being performed. Will not affect the result.	- Resolved - all methods updated

- 20	- name and signature corresponding file is not maintained	- maintaining a list of staff signatures and initials is not a specific NATA requirement but may be implemented by laboratories at their own discretion. While most laboratories have limited staff in the relevant section and everyone can recognise the signatures and/or initials, a list of names, signatures and initials of all staff involved in NRS programmes has been prepared and will be appropriately maintained
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References:

Solvent degradation of cloxacillin in vitro. Tentative identification of degradation products using thermospray liquid chromatography-mass spectrometry. Tyczkowska et al., J. of Chromatography, 594 (1992), 195 – 201.

Note 1: all laboratories were able to demonstrate that they had a quality system in place, had quality manuals, standard operating procedures, methods manuals, were accredited to ISO 17025, had the appropriately qualified and experienced staff in place, had training programmes, had monthly intraluboratory check sample program in place, had corrective action protocols and participated in continuing external (NRS) PT.

Note 2: The Audit report for AGAL Sydney raised the use of urine as the matrix to analyse for residues of the beta-agonist, ractopamine. NRS currently uses a multi-residue screen in urine to monitor for illegal use of beta-agonists in food producing animals. Ractopamine currently has no registered use in any food animal species in Australia. The decision to add ractopamine to the beta agonist screen in urine is consistent with the purpose of the screen to monitor for the illegal use of the beta-agonists where any detection is significant. In the absence of any legal use for ractopamine in Australia, quantification of residues in an edible matrix is hard to justify when a regulatory standard (MRL) has yet to be set. Once ractopamine is registered in Australia and an MRL is set by Food Standards Australia and New Zealand (FSANZ), consideration will be given to changing the target matrix for ractopamine to liver for the appropriate species.

Note 3: The Audit report for AGAL Sydney raised the absence of an acid hydrolysis step in the extraction procedure used in the analysis of flunixin residues in liver. While the analytical method used at the laboratory does not include an hydrolysis step as identified in the audit report, the detection limit of the method (LOD) is 0.001 mg/kg for flunixin per se. This LOD is low enough to be able to detect the presence of the free compound at well below the US tolerance of 0.125 mg/kg (liver) and the Australian MRL of 0.02 mg/kg (liver). For a violation of the US standard of 0.125 mg/kg to be missed by the Australian laboratory, the ratio of free to acid hydrolysable flunixin would need to be in the order of 1 in 125 (0.001/0.125). Since I July 2002 a total of 1139 beef, sheep, pig, horse, deer and ratite liver samples have been assayed for free flunixin in NRS residue monitoring programs, without a single detection. The absence of any detection in this number of samples provides reassuring evidence to support the view that flunixin misuse is not a problem in Australian livestock production at the present time. Consideration is being given to the appropriateness of the extraction procedure in the Australian method for screening for NSAIDs in liver.

ATTACHMENT 2

FSIS Report Heading	AQIS Action	Timeframe
Government Oversight	The contract veterinary officer used at Establishment 790 on King Island will either cease production animal practice activities or will be replaced with another Veterinary Officer	February 2004
	The current contracts for veterinarians is being revised to more clearly define what constitutes conflict of interest for contract staff	March 2004
	As previously mentioned the SATM roles are currently under review to ensure the positions provide an effective mentoring role and contribute to the national consistency in the Meat Program	February 2004
Sanitation and Controls	Most of the issues of concern in both the SSOP's and General Sanitation were constricted to a small number of establishments. To address this inconsistency	
	AQIS will re-assess the US Essential Requirements, which are available to each export-registered establishment, via the Internet, to ensure these requirements clearly identify FSIS approach and requirements.	The re-assessment and update will be conducted during March 2004 and available to staff on plant in April 2004.
	In addition, it is intended to conduct re-fresher training for ATMs in auditing skills so there is a more consistent approach to the assessment of SSOP's and general sanitation requirements on the establishment.	June/July 2004
Slaughter/Processing Controls	The analysis indicates that there is variability in the implementation process, which is consistent with the Verification Unit findings.	
	Re-assessment of the US Essential Requirements will occur as mentioned above and the focus of HACCP planning will be clearly outlined in this document.	The re-assessment and update will be conducted during March

		
	In addition, there will be re-fresher training for ATMs in the development of the HACCP plan and how to effectively challenge the logic of its development.	2004 and available to staff on plant in April 2004. Due to the specialized nature of this training it is aimed to have this training available in July
		2004 and completed by the end of August 2004.
Enforcement Controls	The most significant finding of the enforcement control is the issue that AQIS Inspectors did not understand all of the FSIS sanitation and HACCP requirements. These are being addressed through the program changes mentioned above. In addition to these changes AQIS has undertaken a longer-term strategy that relates to implementation of a training program for On-Plant Veterinarians integrating a performance management program feeding into learning agreements. The learning agreements are centrally assessed to ensure that training needs are identified and are provided, where needed, on a	To commence this strategy AQIS will be training ATMs in the procedure of workplace assessing during February and March 2004, and will commence the process of assessing all on-plant veterinary officers in June 2004. This will take a period of approximately fourteen months.
Regarding the other two	national basis. AQIS will address the issues	It is intended that the security
enforcement issues identified in the draft report	through a security assessment and strategy development process currently being undertaken.	strategy will commence implementation in early 2004 and continue ensuring regular
 Condemned material not being denature properly, and 	If necessary update the US essential requirements to identify suitable denaturants in addition to	monthly assessments of part of the security requirements at random as determined by AQIS.
2. At the cold storage facility, one loaded truck ready to leave the premises appeared to be un-secured	those specified in the EMOs.	